

# Fig Meringue Pie

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*This twist on a traditional lemon meringue pie contains a stewed fig filling thickened with sugar and eggs and a light and fluffy meringue made from egg whites and sugar. This recipe uses a ready-baked pastry case, although you could make your own.*

## Ingredients:

1 9-inch pastry case  
350g dried figs  
6 tbsp. caster sugar  
2 eggs + 3 egg whites  
1/2 tsp. salt

## Directions:

1. Quarter the figs and place into a bowl with enough water to cover them. Cover the bowl and leave to soak for 12 hours.
2. After soaking, pour the figs and soaking water into a saucepan. Simmer on a very low heat for 2 and a half hours, adding more water if needed.
3. Beat together the two whole eggs with two tbsp. of caster sugar and salt. Pour into the stewed figs, whisking vigorously, stirring over a low heat until the mixture thickens. Pour into the prepared pastry case.
4. Beat together the egg whites in a clean mixing bowl until foamy. Continue beating whilst adding the remaining sugar one tbsp. at a time. Whisk until you have a stiff meringue mixture.
5. Spoon on top of the fig filling and place in a 200C oven for 12 minutes, until the meringue is browned.

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